

White Wines

~Spain~

Rias Baixas & Valdeorras

Morgadio Albariño \$42
-100% Albariño Round, aromatic and creamy with apricot nuances & a rich, textured finish 2006

Santiago Ruiz \$38
-Albariño/Louriero/Treixadura Crisp and aromatic, medium bodied with notes of lemon zest, white pepper and bay leaves 2006

Viña Godeval \$38
-100% Godello Bright green fruit in the nose. Honeyed apples and lemon with hints of mineral and crisp acidity 2005

Rioja & Toro

Sierra Cantabria Organza \$44
-Garnacha Blanca/Viura/Malvasia. Carmel & green apple with hints of toast & minerals on an elegant finish 2004

Muga White \$40
-Viura/Malvasia/Garnacha Citrus and spice with light oak, vanilla and floral notes 2006

Cermeño \$40
-Malvasia. Tropical fruits and green apple, lively, with a slight herbal finish. 2007

Peñedes & Alella

Can Feixes Blanc Seleccio \$32
-Parellada/Macabeo/Chardonnay. Bright citrus, green apple skin & a dry acidity 2006

~Portugal~

Quinta dos Roques \$36
-100% Encruzado. Light floral nose with a blend of green fruit and citrus on a crisp finish with oak accents 2004

Branco de Gaivosa \$40
-White Blend. Richly textured, minerals, lime zest and a smooth lingering finish 2006

~Washington~

Owen Sullivan Riesling \$42
-100% Riesling. Aromas of spring flowers with flavors of nectarine, wet stone and citrus. Bright acidity and a dry finish. 2007

Sparkling Wines

Cava

Bohigas Rose \$36
-100% Trepat. Aromas and flavors of wild fruit, accented with strawberries and rose petals with an herbal background. Fine and persistent bubbles linger on the palate. *nv*

Huguet Gran Reserva \$54
-Methode Tradicional. Aromas of apricot and apple. Creamy flavors of stone fruit with a nutty dry finish *nv*

Champagne

Veve Clicquot Yellow Label \$95
-Pinot Noir/Chardonnay/Pinot Meunier Rich, nutty and complex sparkler with a creamy, round body and lingering finish *nv*

Red Wines

~Spain~

Rioja

Muga Reserva \$68
½ Bottle \$35
-Tempranillo, Garnacha, Mazuelo. Rich, voluptuous, intense and spicy with complex silky ripe fruit and an impressionable finish 2004

Valsacro \$53
-100% Tempranillo. Silky smooth with licorice, black cherry, raisin, tobacco, and spicy mint with a warm dry finish 2001

Dominio de Conté \$60
-Single vineyard Tempranillo. Supple, warm bramble fruits with orange peel, oak, vanilla and velvety cassis-cherry 2003

Lopez d. Heredia 'Viña Bosconia' \$58
-Unfiltered Tempranillo. A rich bouquet of dried fruits, rose petals and smoke over classic Rioja flavors of mixed herbs, mint and orange peel with firm acidity 1999

La Montesa \$44
-Tempranillo/Garnacha. Herbal aromas with smoky red currants, cherries and silky tannins. 2004

LRA Viña Arana Reserva \$52
-Tempranillo/Garnacha. Soft and developed with cherries, raspberry, layered with leather, good herbaceousness and earth 1998

El Puntido \$100
-Tempranillo/Garnacha. Rich, layered & powerful with great finesse. Flavors of earthy cherry and dark berry, graphite and kirsch before a long, finely tannic finish. 2004

Remullieri \$58
Tempranillo. Rich, smooth, light berries and dusty tobacco road. 2003

Bodegas Beronia Reserva \$40
-Tempranillo/Garnacha. Smooth and layered with dried cranberry, cherry, earth, spice and a dusty dry finish. 2001

LRA Viña Ardanza Reserva \$62
½ Bottle \$31
-Tempranillo/Garnacha. Notes of sweet plum, cherry and tar topped with elegant, softly layered berries and oak 1999

Rondan Crianza \$40
-Tempranillo/Graciano. Dark fruit, caramel and earthy oak with tobacco and a dry finish. 2001

Marqués de Cacerés Crianza \$38
-Tempranillo/Graciano/Mazuelo. Rich fruit with spicy, warm aromas and a smooth, dry velvety finish 2004

Marques de Riscal Reserva \$45
½ Bottle \$23
- Tempranillo/Mazuelo. Rich cherries and chocolate with a warm, velvety finish 2003

Finca Allende \$44
Tempranillo/Graciano. Tart cherries, blackberry, cassis, green peppercorn and a dry finish. 2001

Baron de Ona \$52
Tempranillo. Sweet and tart cherries, tobacco, leather, and spice with a long cigar box finish. 1999

Ribera del Duero

Tinto Pesquera \$57
-100% Tempranillo. Complex aromas of cassis, raspberry, espresso and smoke with lush black fruit and a deep finish 2004

Torre Tsilo \$96
100% Tempranillo. Powerful and layered. Light in body with dark fruit, spice, rich minerality and a long bright finish. 2004

Emilio Moro \$54
-100% Tempranillo. Deep plum & black cherry accented by eucalyptus, mint and French oak with a lightly tannic finish 2004

Pago de los Capellanes Joven \$36
-Tempranillo/Cabernet/Merlot. Chocolate and roasted stone fruits with white pepper. Lightly tannic finish 2005

Alion \$94
-100% Tempranillo. Slightly roasted currant, dark chocolate, spice, rich fruits and a soft, smoky finish 1998

Vega Sicilia 'Valbuena' \$200
-Tempranillo/Cabernet/Merlot. Roasted plum, currant, earth, raisin, and dried tomato with a concentrated finish 1999

Dominio de Atauta \$72
-100% Tempranillo. A rich bouquet of toffee and stone fruit over a lush combination of chocolate, kirsch, coffee and cigar box 2005

Priorat , Montsant & Costers del Segre

Pasanau 'La Morera' \$68
-Garnacha/Cabernet/Merlot/Syrah. Cherry, kirsch, chocolate & mushroom on a peppery oak finish 2003

Cims de Porrera \$120
-Garnacha/Cariñena/Cabernet. Port-like flavors of bitter cherry liqueur, raisins and maple syrup with a peppered finish 2000

Cérvoles \$54
-Tempranillo/Cab Sauv/Garnacha/Merlot. Black raspberries, cassis, smoke and dark chocolate on a long French oak finish 2004

Alvaro Palacios 'Les Terraces' \$54
-100% Garnacha. Scents of black cherry and plum with blueberry and cassis with a lengthy peppered finish 2004

Vilosell \$44
-Tempranillo/Cab/Merlot/Garnacha/Syrah. Plum and black cherry, with earthy minerality, bright acidity and a lightly oaked finish. 2005

Solanes \$58
-Carignan/Grenache/Cab/Merlot/Syrah. Aromas of wild cherry & mountain herbs over black fruits, chocolate and a rich peppery finish 2003

Laurona \$55
-Garnacha/Cariñena/Syrah/Merlot. Bitter cherry, licorice, rich spice, mint, smoke and ripe raspberry 2003

Navarra & Castilla y Leon

Pago Florentino \$42

-Tempranillo. Soft and warm with ripe bramble fruit, rich earth, vanilla-spice and fine tannins *2004*

Ochoa Reserva \$50

-Cabernet/Tempranillo. Leather, smoke and woody tar on a well-balanced cherry and blackberry finish *1999*

Maura \$74

-Tempranillo/Syrah. A full bodied red with meaty, gamy notes over layered blackberries, herbs & graphite on smooth and lingering finish *2005*

Zamora & Toro

Vega Sicilia 'Pintia' \$96

-100% Tinto de Toro. Big, rich, chewy beauty with dark berries, leather, tobacco and cedar and a long abundant finish. *2003*

Venta Mazzeron \$42

-100 % Tinto de Toro. Smooth and soft with warm red fruit, mocha, and slate with a lasting finish. *2005*

Jumilla & Bierzo

Casa Castillo \$36

-97% Monastrell, 3% Syrah. Plums and anise in the nose over boysenberry, peppered currant, menthol, oak and ripe tannins *2006*

Alvaro Palacios 'Petalos' \$55

-100% Mencia. Aromas of blueberries and crushed stone over peppered bramble fruits with lush tannins and a full rich finish *2005*

Villa De Corullon \$88

-100% Unfiltered Mencia. Deep purple color, aromas of sweet berries and plums with stony minerality and acacia flowers. Rich in body with a long finish. *2004*

Guelbenzu 'Evo' \$50

-Cabernet Sauvignon/Temprenillo/Merlot. Blue fruit and minerals over peppered herbs, ripe tannins and a lush finish *2005*

Clio \$80

Mouvedre/Cab Sauv. A powerful blend of black cherry, crème de cassis, tobacco, violets, minerals & earth with a long finish of leather & oak *2005*

~Portugal~

Douro & Dão

Quinta do Crasto \$36
-Touriga Nacional/Franca/Roriz/Barroca.
Forward jammy berries & plum with French
oak, black pepper and cranberry 2005

Porca de Murça \$42
-Tinta Roriz/Francesca. Elegant honeyed
cassis and black fruits with a hint of cherry
and a light oak finish 2002

Niepoort 'Vertente' \$52
-Tinta Roriz/Touriga Franca/Tinta
Amarela/Touriga Nacional. Heavy black
plum & cherry over chocolate, peppery oak
and subtle minerality on a generously
textured finish 2004

Quinta dos Roques \$62
-100% Touriga Nacional. Deep black
cherry fruit with toasty oak and vanilla on
tobacco and leather 2002

Alentejo

Monte de Cabaços \$36
-Syrah/Cabernet Sauvignon/Touriga
Nacional/Alicante. Smokey currants and
stone fruit, leather and tobacco leaf 2002

Tinto do Anfora \$32
-Periquita/Trincadeira/Moreto/Aragonez.
Black cherry, cassis and pepper with dusky
smoke and leather 2004

Cortés de Cima 'Chaminé' \$40
-Aragonez/Trincadeira. Ripe berries and
toasty oak with a luscious velvety character
and long, dry finish 2005

~Chile & Argentina~

Montés Alpha Cabernet Reserva \$40
-Chile. Concentrated cassis, raspberry and
vanilla with spices and a dollop of oak with a
smooth finish 2005

Primus \$46
1/2 Bottle \$23
-Argentina. Cab Sauv/Carmenere/Merlot.
Forward black cherry and red plum followed
by chocolate, tobacco and oak 2004

Mellipal Malbec \$42
-Argentina. Opulent black bramble and
stone fruits with light pepper and oak with
an elegant drying finish 2006

Montes Alpha Syrah \$54
-Argentina. Rich aromas of blackberry and
pepper with heavy ripe bramble fruit, vanilla
and leather with a finish accented with a bit
of smoke. 2005

Molina Pinot Noir \$44
-Chile. Plush with cherries, strawberries and
a dusty, herbaceous finish. 2006

Amancaya \$44
-Cab Sauv/Malbec. Rich, smooth,
voluptuous Argentinean red from Baron de
Rothschild (Lafite). 2006

~Washington & Oregon~

Seven Hills Cabernet \$70
Cabernet Sauvignon. Dark berries and cassis, herbaceous with an earthy, structured feel on the palate and a long dry finish. 2005

Le Cole #41 Syrah \$52
-Columbia Valley. Floral notes with blackberry and espresso with an elegant finish of orange peel and chocolate 2006

Torii Mor Deux Verres \$88
100% Pinot Noir. Smoky, brambly nose, slightly sweet and silky on the palate with cassis, ripe berries and a long finessed finish. 2003

Fall Line Meritage \$60
Cab/Merlot/Cab Franc. Ripe berries, minerals, spices and a silky finish. 2005

Argyle Pinot Noir \$42
Pinot Noir. Cherry pie and raspberry parfait with some spice, earth, and a brightly acidic and dry finish. 2006